

HOSPICES DE BEAUJEU

Julienas

History

Now owned by the Beaujeu Hospital Center, the Hospices' wine estate has been slowly built up over the centuries, thanks to the bequests of more than 250 benefactors, from the year 1240 to the present day. The François Martenot House intends to give back its letters of nobility to this historic estate and to enhance the 4 vintages bearing the names of the great donors.

Grape variety

Gamay

Origin

The vineyard is located on the place called "Bois de la Salle", it is one of the rare terroir of Julienas granite. The slopes are very steep and widely open to the south, the vines are about 60 years old.

Vinification

Traditional Beaujolais vinification. Fermentation of the whole grapes during 10 to 12 days, pressing. Aged in vats for about 6 months to reveal all the aromatic potential and obtain a harmonious wine.

Soil

The soils are made up of pyritic schist rocks, very old blue-green eruptive rocks, decomposed and friable, rich in iron oxides and manganese.



Colour

Deep and intense ruby color.



Nose

On the nose, fruity aromas such as blackcurrant, blackberry, notes of violet.



Palate

Concentrated, intense, generous, fruity mouth. Harmonious tannins.

Recommandations

Ideal with duck breast brochettes, veal chop and some cheeses.

Serving

14-16°C

Cellar potential

To drink within 3 to 5 years.



MAISON
FRANÇOIS MARTENOT
BEAUNE

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